

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

The time II	mit for coi	recti	on of each violation is specified in the narrative portion of thi	s report.					
Establishm	ent Name	вυ	rger King #893	Telephone Number 8/2- 944-2803	Date of In (mm/dd/y		PERMIT#		
Establishm 230	ent Addre	ss (ni	st New Albany W47150	315-424-0513	12-11	-19	39		
Owene			LLC / BK #893	Purpose:	Follow-up Release Date NO W/S				
O			St Syrnesse NY \$13203	2. Follow-up 3. Complaint	Summary of Violations;				
Person in C			oy Gonzalez	4. Pre-Operational	C NC S R				
Responsible	e Person's	E-ma	il.	5. Temporary 6. HACCP	Menu Type (See back of page)				
Certified F	ood Manaş	ger J	by Gozalez 1-3-24	7. Other (list)	12	3 V	45_		
• CRITICAI	. ITEMS AF	Œ IDI	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS M	farked "C"		-			
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"									
Section#	C/NC	R	Narrative			To Be Co	rrected By		
310	NC		Observed buildup of dust or	r vents &		3 d	ays		
			ceiling tiles on propline à	P 12 10664.					
324	NC		Observed prop sink faucet			1 Win	egK		
426	NC			Stoned in emp	loyee				
			area Use or remo		7 -				
430	NC	_				7 11	ROVC		
- ' - '	,		in men's restroom.						
431	NC			d areuce no	7	3 1	CIN C		
, , ,			Observed food debris and grease on 3 days						
		-	Fry wormer	a Tripo du					
					-				
		-			-				
									
					-				
Received by	(name and	tit l e r	printed):	Inspected by (name and title pr	intad):				
Received by (name and title printed): Inspected by (name and title printed): Thomas Snider, EHS									
Received by	(signature)	0	Ridobil	Inspected by (signature):	In	-			
cc;		<u> </u>	cc:		ee;				
•									

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

	Floyd County Health Department Inspection Notes							
	Gode #	A C/NC*	Comments to a second					
			PIC: Gonzaler 1-3-24					
			CFH:					
			Health Policy Y - N Food Code: Y - N					
			Email:					
	431	K	grear flour under frye & Fryer					
7	324	Ne	pryo six Krunning					
	(6)							
	431	NC	groese or over					
<i>f</i>	310	NC	dust on verts / prep line & 12 Lobby					
J	426	NC	Fryer ent used in employee one a					
V	430	NC	Broken air best new room					
		· .						
			· · · · · · · · · · · · · · · · · · ·					
1			VIII.					

